

## Claims

- A*
- Sub B1*
1. A process for the production of a frozen food product comprising ~~AFP~~ *Anti-freeze peptides*, wherein the conditions are chosen such that the ice-crystals in the product have an aspect ratio of more than 1.9.
  2. A process according to claim 1, wherein the aspect ratio is from 1.9 to 3.0.
  3. A process according to claim 1, wherein the conditions for influencing the aspect ratio are selected from the group of: rate of freezing, mobility of product during freezing, storage temperature and time, formulation of the product and nature and amount of AFPs and combinations thereof.
  4. A process according to claim 1, wherein the frozen food product is a frozen confectionery product.
  5. A frozen confectionery product comprising from 0.0001 to 0.5 wt% of ~~AFP~~ *Anti-freeze peptides*, said product having an ice-crystal aspect ratio of more than 1.9.
  - 2* 6. A frozen confectionery product according to claim 5, wherein the aspect ratio is from 1.9 to 3.0.
  - A* 7. ~~A frozen confectionery product according to claim 5, wherein the ~~AFP~~ *Anti-freeze peptides* preferentially binds to the primary or secondary prism planes of ice crystals.~~
  - Sub A4* 8. Frozen confectionery product having a texture contrast, said product comprising discrete elements of a confectionery product of claim 5.
  - Sub C4* 9. Frozen confectionery product according to claim 8, comprising thin ice-cream layers alternating with thin

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water-ice layers, wherein the water-ice layers comprise  
 from 0.0001 to 0.5 wt% of <sup>anti-freeze peptides</sup> APPs and have an ice-crystal  
 aspect ratio of from 1.9 to 3.0.

Sub B  
 Sub C47

Sub A25 10. ~~Ice-cream mix~~ suitable for use in the preparation of a  
 frozen confectionery product of claim 5.

add C5

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